

ADDITION TO NORTH MAIN ST. GARAGE

Plans are being made for a large addition to the garage of William F. Bogue on North Main street which will give an additional floor space of nearly 500 feet. The addition will be about 30 by 75 feet and will include a basement which is below the street level and on the street level will be a show room and offices. The construction will be of brick, concrete and wood; the basement and front being of brick with concrete floors and frame construction walls. There will be several large plate glass windows at the front. The basement will be used for garage purposes. The property on which the new building will be erected is owned by the New York, New Haven & Hartford railroad and is leased by Mr. Bogue. A building application has been filed with Fire Marshal Howard L. Stanton.

At the Rogers Domestic laundry on Chestnut street carpenters are at work making extensive alterations to the interior of the building. Partitions are being taken out and some of the machinery is being moved to the new basement which has just been excavated. The alterations are made to give the Norwich Paper Box company additional floor space. In the outside districts of the city there is much building going on. On the Baltic road near Ocean buildings are being erected and on the New London turnpike near Quaker Hill, a new building is being put up, one for Alfred Bitters and the other for Frank J. Alexander. In Preston a cottage house is practically complete for Clarence Sholes. This is of six rooms and bath which is practically the same plans as in the other buildings. Work still progresses on the clubhouse for the Ashland Company at Jewett City the walls being up and boarded up. The work is being done by Peck McWilliams Co.

CONNECTICUT BUILDING AND BUSINESS

The clearings of Hartford, New Haven and Springfield for the past week indicate that the volume of business is well maintained. In comparison with the figures for the like week of the year 1918 there is an increase in the former city of .8 per

cent; in New Haven, 20 per cent. and in Springfield 1.7 per cent. Real estate transactions continue to reach unusual figures, almost every place showing a substantial increase over the previous year. In the Connecticut towns reported in The Commercial Record for the past week there were 573 sales by warranty deed, against 339 for the like week of 1918, with mortgage loans of \$1,466,463, compared with \$1,092,946 last year.

New concerns were incorporated in this state in the past week, with authorized capital stock of \$324,000. These figures compare with seven corporations in 1918, with capital of \$265,000, and eight companies in 1917 with capital of \$3,238,000.

The five petitions in bankruptcy filed in this state during the week have total liabilities of \$27,193, against assets of \$11,372. For the like week of 1918 there were seven petitions, with liabilities of \$39,868 and assets of \$15,911, and in 1917, six bankruptcies, with liabilities of \$9,526 and assets of \$7,145.

The record of building permits granted in the cities of New Haven, Bridgeport, Hartford, Waterbury, New Britain, Stamford, New London, West Haven, Stratford and Hamden, shows a total of 239 permits in these places for the week, against 171 in the corresponding week of last year, and 151 in 1917. The cost of the buildings for which permits were issued during the past week was \$519,190, against \$385,520 last year and \$283,235 in 1917.

Norwich had ten permits of real estate last week to seven for the same week last year. The loans for the respective weeks were \$191,000 and \$6,000.

In New London there were eight sales of realty last week to four for the corresponding week of 1918. The mortgage loans amounted to \$26,150 and \$149,670 for the respective week.

NEW LONDON

The contract has been given to J. Taylor Douglas, Inc. for the changes to be made to the Arnold Rudd building on Bank street for the Schwartz Furniture Co.

BUILDING OPERATIONS IN NEW ENGLAND

Statistics of building and engineering operations in New England as compiled by the F. W. Dodge company follow:

Contracts to April 17, 1919, \$31,497,000	Contracts to April 17, 1918, \$35,800,000
Contracts to April 17, 1917, \$29,458,000	Contracts to April 17, 1916, \$49,905,000
Contracts to April 17, 1915, \$38,239,000	Contracts to April 17, 1914, \$43,407,000
Contracts to April 17, 1913, \$42,014,000	Contracts to April 17, 1912, \$50,548,000
Contracts to April 17, 1911, \$49,140,000	Contracts to April 17, 1910, \$37,703,000
Contracts to April 17, 1909, \$38,627,000	Contracts to April 17, 1908, \$12,118,000
Contracts to April 17, 1907, \$35,822,000	Contracts to April 17, 1906, \$27,954,000
Contracts to April 17, 1905, \$24,189,000	Contracts to April 17, 1904, \$18,071,000
Contracts to April 17, 1903, \$31,770,000	Contracts to April 17, 1902, \$36,490,000
Contracts to April 17, 1901, \$31,362,000	

NORWICH TOWN

The beautiful weather Easter morning attracted a large congregation to the First Methodist church to listen to a most impressive sermon on Christ's Resurrection by the pastor, Rev. William H. Crawford, whose text was: "But now is Christ risen from the dead and become the first fruits of them that slept. I Co. 15: 20. His resurrection has been demonstrated, said the speaker, and it is assumed that our resurrection follows as a result, just as the first fruits are the promise of the future harvest. So the resurrection of Christ is the assurance of ours. Can the dead live again? As surely as the seed of wheat becomes an empty seed, so surely the seed of our resurrection will become an empty seed. Our resurrection, Rev. Mr. Crawford said, is a resurrection of the body, not of the soul. We believe that Jesus died and rose again, even so them also which sleep in Jesus will God bring with Him. God will raise them up as Jesus was raised from the dead by His own power, and He will bring them with Him. With Christ, who is the head of the church, which is His body, Christ's resurrection included in itself the resurrection of all that are in Him, which is sure to be realized at the proper time. Christ's resurrection is a proof of ours. The righteous will be raised first. The unjust shall be raised as well as the just. Rev. Mr. Crawford concluded by reading a poem on the resurrection.

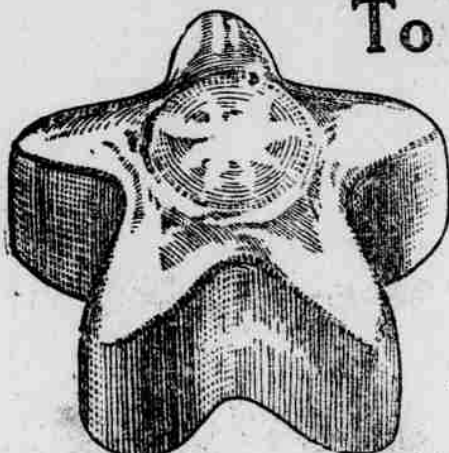
A program of Easter music was given by Miss Edith Dodge, organist, and the church choir. In the anthem "I Am the Resurrection" there was a soprano and alto duet by Miss Martha Brown and Mrs. Frederick H. Bushnell, also an alto and tenor duet by Mrs. Bushnell and Everett Fielding. Miss Brown gave an offertory solo, "I Know That My Redeemer Liveth," singing with spirit and clearness. The church was effectively decorated with beautiful flowering plants.

The musical program in the evening included: Hymn, Rise, O Glorious Conqueror, Rise, O Son, Omen the Gates of the Temple, Knapp-Crosby, E. M. Fielding; cantata, The Triumph of men in unison, Who is This That Cometh? solo, Wherefore Art Thou, Red in Thine Apparel? Mr. Fielding; chorus, Glory Be to Jesus, with bass solo by P. R. Rose; tenor and alto duet, Sweet Moments, Mrs. Bushnell and Mr. Fielding.

New 50-Cent Gifts

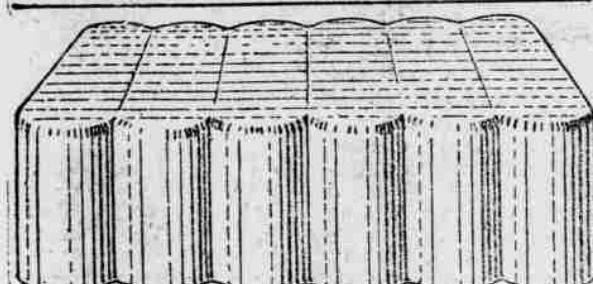
To the Users of Jiffy-Jell

We Pay 10c Each



Star Dessert Mold—Style H

New Flat Mold of pure aluminum. Serves a full package of Jiffy-Jell. Value, 50c. Send five Jiffy-Jell trademarks for it.



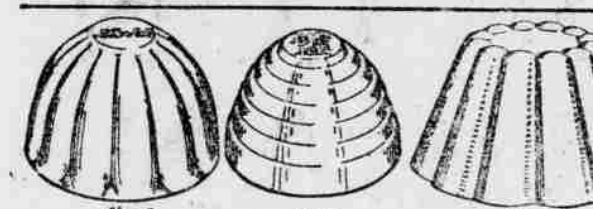
Salad Mold—Style D

Pure aluminum. Over flat side. Serves a six-portion vegetable salad or meat loaf, made with a package of Lime Jiffy-Jell, plus vegetables or meat scraps. The six trademarks mark the six portions. Value, 50c. Send five Jiffy-Jell trademarks for it.



Fruit Salad Mold—Style E

Flat mold of pure aluminum, to serve a full package of Jiffy-Jell mixed with fruit or a plain Jiffy-Jell dessert. Value, 50c. Send five Jiffy-Jell trademarks for it.



Individual Dessert Molds

Pure aluminum. In assorted styles. Six will serve a full package of Jiffy-Jell. Value, 10c each. Send one Jiffy-Jell trademark for each, or six for a set of six molds.



This Week Only

Each Jiffy-Jell package has a Jiffy-Jell trademark in a circle on the front. We will pay you 10 cents in aluminum mold values for each circle you send us this week.

Note our mold offers at the side. Some of these molds are new. Pick out the mold or molds you want, and send us these Jiffy-Jell trademarks, counting as 10c each, to cover the value as stated. Send no money. We pay postage on the molds.

Note that Jiffy-Jell costs you 12 1/2 cents per package. And the trademark alone is worth 10 cents on these molds, if sent this week.

Send as many trademarks as you wish this week. Or, if you prefer, send grocer's sales slip, showing amount of purchase.

This offer is made to start new users to show them what Jiffy-Jell means to them. But present users are welcome to accept it. Get Jiffy-Jell now, while this offer is open. Get what you need for some weeks. This is the time when fruit desserts are most needed.

Jiffy-Jell

For Desserts and Salads

Flavored with Fruit-Juice

Essences. Sealed in Glass

10 Flavors in Glass Vials

Each Vial in Each Package

Mint

For Mint Jell

Lime

For Lime Jell

Raspberry

Cherry

Loganberry

Strawberry

Pineapple

Orange

Lemon

For Desserts

Also Coffee

Flavor

Two Packages

for 25 Cents

Real-Fruit Desserts

12 1/2c Per Dinner

Note that Jiffy-Jell brings you a real-fruit dessert. All the fruit flavors are fruit-juice essences condensed. They come sealed in glass—a bottle in each package—so they keep their fruit-time freshness.

Mark how Jiffy-Jell differs from old-style gelatine desserts. Here you have true-fruit dainties, rich in condensed fruit juices. You get all the delights, all the healthfulness of fruit.

You simply add boiling water—no sugar, no acid, no color. Then add the fruit-juice flavor from the vial. One package of Jiffy-Jell serves six people in mold form, or twelve if you whip the jell—all for 12 1/2 cents.

For Salads use lime-fruit Jiffy-Jell. It makes a tart, green salad jell. Serve with the salad or mix the salad in before cooling.

For Meat Loaf mix meat scraps into Lime Jiffy-Jell.

For Garnish on cold meats or roast lamb, use Mint Jiffy-Jell.

For Desserts try Loganberry and Pineapple—two of our finest flavors.



All Flavors in Vials

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Thames River Line

STEAMER CAPE COD

Whitehall Transportation Co., Inc.
Leaves New York, Pier 42, North River, Mondays, Wednesdays and Fridays, at 5 p. m.; Norwich, Tuesday, Thursdays and Sundays at 6 p. m.; New London 10 p. m.
Passenger fares between Norwich and New York \$12.00.
Staterooms, all outside \$1.10. Including wash tank.
E. B. KNOUSE, Agent

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CARPENTER AND BUILDER
Best work and materials at right prices for actual labor.
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At The

CITY SHOE SHINE PARLORS

We put on Rubber Heels while you wait.

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DR. A. J. SINAY

DENTIST

Rooms 18-19 Alice Building, Norwich

Phone 1177-8

Suggestions for Easter

A full line of Cameo Rings, Cameo Brooches and Cameo Pendants, Solid Gold and Pearl Necklaces.

Stone Rings with any stones.

Bracelet and Pocket Watches of all grades and all makes at the old stand of the

Wm. Friswell Co.

25-27 Franklin Street

Norwich, Conn.

WHERE TO DINE

BOSTON CAFE AND LUNCH